

STEVEN RAICHLEN
BEST OF BARBECUE™

**Best of Barbecue™ tools and accessories
from the multi James Beard Award-winner,
Barbecue Hall of Famer, and host of
Project Smoke and Primal Grill on PBS.**

STEVEN RAICHLEN

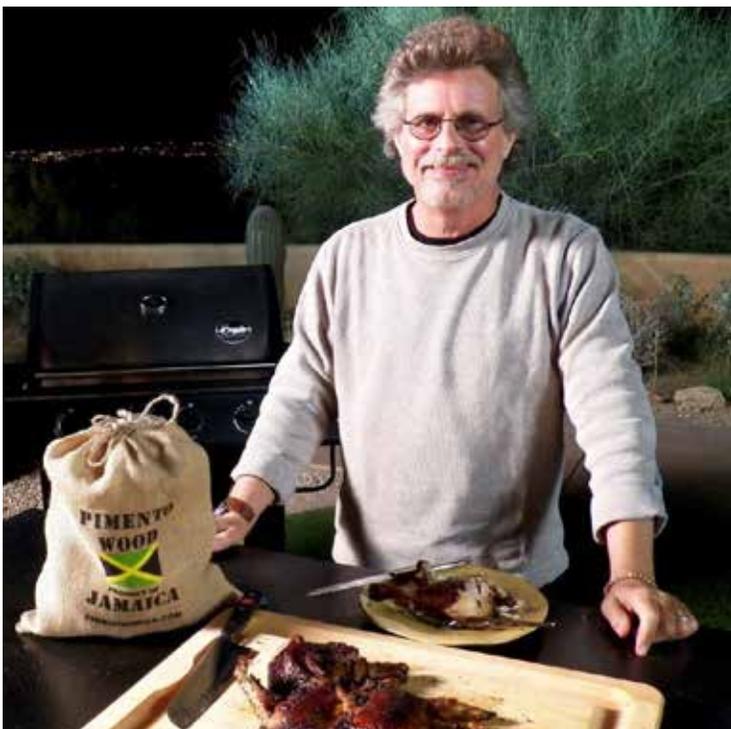
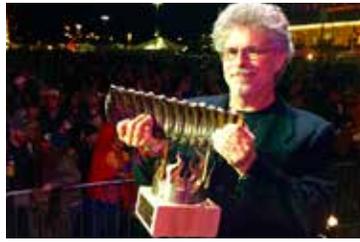
BEST OF BARBECUE™

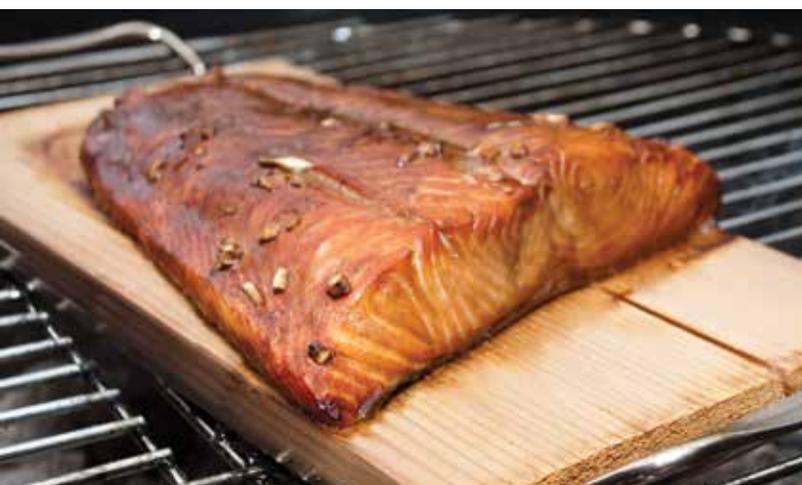
Steven Raichlen has been called the “Shakespeare of barbecue”, but the ultimate goal of his long career has been to bring the joy of live fire cooking to people across all demographics and skill levels. After all, live fire is the world’s oldest and most universal cooking method. It’s easy to see why Raichlen would dedicate his life to exploring the world of smoke and fire in more than 50 countries on 6 continents. His decades of experience have resulted in 30 books, 14 TV shows, 5 James Beard Awards, and, as of this year, entry into the Barbecue Hall of Fame.

This year also brings the second season of his popular PBS TV show, Steven Raichlen’s Project Smoke, and the gorgeous full-color Project Smoke companion book. Raichlen’s new direction reflects the exploding interest in smoking from the barbecuing and grilling public. More and more of us want to introduce soulful smoke flavors into our food, whether we grill over a hot fire or smoke the traditional way — low and slow. To meet smoke’s growing popularity, Raichlen has introduced new smoking products in his Best of Barbecue™ product line, including his Stainless Steel Smoke Pucks, Cast Iron Smoking Grate / Plancha, and Smoked Food Log Book.

But Raichlen hasn’t neglected the grilling classics. Everything you need for a cookout is here in this catalog. Grill baskets make cooking even the most difficult and delicate foods easy; racks for ribs, seafood, and even potatoes save space on your grill; oversize grill brushes and other ingenious tools make grill maintenance a snap. Whether for beginners or seasoned grillers, these tools will help you take your grilling game to the next level.

No matter who’s at the grill, no matter what’s on the menu, the Best of Barbecue™ line of products will bring Steven Raichlen’s expertise home with you. The explosive flavors you’ll experience are the kind of result that a true passion for grilling can bring.





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Lumatong®			

SR8180

Direct your smoke where you want it – on your food!
These small smoke pucks let you get in close and target the food you want to flavor.



Soak and drain your wood chips to make filling your smokers fast and easy.



SR8023



STAINLESS STEEL SMOKE PUCKS

Traditional wood chip or pellet smokers create a smoky environment within your grill that adds delicious flavor to your meal. But these small-but-mighty smoke pucks pack even more punch! Directed vents force the smoke out exactly where you want it: onto your food. This set of two pucks also allows you to surround your meat with flavor, and their small size lets them get in close! These pucks can use either wood pellets or traditional wood chips, and even better, you can skip soaking the chips ahead of time and pour them right into your smoke puck! Wood chips sold separately.

SR8180 Set of 2 Stainless Steel Smoke Pucks | case/6



SOAK AND SMOKE™ WOOD CHIP SOAKER

This ingenious device takes the guesswork out of measuring the chips and the mess out of soaking them. Simply fill the perforated metal chip trays with wood chips, place in the plastic soaker box, and add water to cover. Trays can be raised and drained easily, and put directly into the coals or on the grill grate. Wood chips sold separately. PATENT #D559,621 and 7,938,285.

SR8023 Wood Chip Soaker | case/4





Smoking wood planks are recommended for both gas and charcoal grilling. Wood is used over indirect heat to create a rich flavorful smoke that will add depth to all grilled foods.



WESTERN RED CEDAR GRILL PLANK

Our cedar planks are 100% authentic and are sourced in the Pacific Northwest. Ideal for planked salmon, trout, and other fish.

SR8161 Cedar Grill Plank | case/12

ALDER GRILL PLANK

Some of the world's best smoked fish comes from the Pacific Northwest, where it's smoked over an aromatic local hardwood called alder. Also good with turkey and chicken.

SR8162 Alder Grill Plank | case/12

HICKORY GRILL PLANK

Hickory smoke is one of the defining flavors of American barbecue. Excellent for planked fish, such as salmon, trout, or redfish. Also works wonders on pork, poultry, cheese, vegetables and beef tenderloin.

SR8163 Hickory Grill Plank case/12

MAPLE GRILL PLANK

Our Best of Barbecue™ grilling plank collection wouldn't be complete without a maple version. This plank wonderfully pairs with pork, salmon, trout, shellfish and even cheeses or poultry.

SR8164 Maple Grill Plank case/12



SMOKING WOODS

BOXED WOOD CHIP BLENDS

For use directly on or with charcoal, or in a smoker box on a gas grill.

BEEF: Our most robust blend, made with hickory, oak, and mesquite.

PORK: Hickory, apple, and a touch of maple for that authentic barbecue flavor.

POULTRY: A distinctive blend of apple and cherry, with a touch of hickory and oak for spice.

SEAFOOD/VEGETABLE: The lightest of our smoking blends, made with alder, apple, and cherry.

SR8042 Beef, 143 cu in. box | case/12

SR8043 Pork, 143 cu in. box | case/12

SR8044 Poultry, 143 cu in. box | case/12

SR8045 Seafood/Vegetable, 143 cu in. box | case/12

SR8049 Assorted, 3 each, 143 cu in. box | case/12



WOOD CHIP BLENDS IN DISPOSABLE TRAYS

Our wood chip blends in convenient disposable aluminum trays. Fill tray with water, wine, or other liquid flavoring. After soaking, pour off the liquid and poke holes in the bottom. Place on a charcoal or gas grill under the grate, or directly over the heat source, for a wonderful smoky flavor. Great for picnics or camping! Flavor assortment includes Beef, Pork, Poultry, and Seafood/Vegetable wood chip blends. 4 of each flavor.

SR8067 Wood chip blend assortment in 28 cu in. trays | case/16

SR8046 Counter Display of 16 wood chip blend assortment in trays | case/1



HICKORY AND MESQUITE WOOD CHIPS IN DISPOSABLE TRAYS FOR GAS GRILLS

Millions of grillers turn to their quick-lighting gas grills every day. What they gain in speed and convenience, they lose in rich smoke flavor. Our disposable aluminum wood chip containers have a unique shape that sits snugly between the flame deflector bars of most gas grills, right below food for the most intense smoky flavor. Each container is pre-packaged with 20 cubic inches of hickory or mesquite wood chips. Assortment includes 6 Hickory, 6 Mesquite. PATENT# 8,997,639.

SR8120 Counter Display with 12 wood chips in 20 cu in. trays | case/1



SR8042-SR8045
WOOD CHIP BLENDS

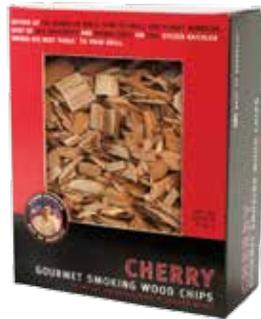
Soak wood chips in water, beer, or wine for additional flavor. Use directly on the coals or in a smoker box. Get real smoke flavor with wood chips and chunks—each with its own signature flavor.



MAPLE WOOD CHIP BLEND

Enjoy a smoky aromatic flavor addition thanks to our Maple Wood Gourmet Smoking Chips. Great for use with beef, poultry, pork, seafood and other meats either in a smoker box or directly on the hot coals.

SR8149 Maple Wood Chip Blend, 143 cu in. box | case/12



CHERRY WOOD CHIP BLEND

Enjoy a smoky aromatic flavor addition thanks to our Cherry Wood Gourmet Smoking Chips. Great for use with beef, poultry, pork, lamb, seafood and other meats either in a smoker box or directly on the hot coals.

SR8150 Cherry Wood Chip Blend, 143 cu in. box | case/12



SMOKED FOOD LOG BOOK

Smoking is a science, and any expert in their field needs to keep careful notes! This Smoked Food Log Book is the perfect place to jot down details of your culinary creations so you can achieve the perfectly-smoked meal of your dreams. Keep track of kinds of food, temperatures, seasoning, woods, and your results. With each entry, you'll be able to improve on your recipes and techniques for your ultimate smoking experience.

SR8136 Smoked Food Log Book | case/12



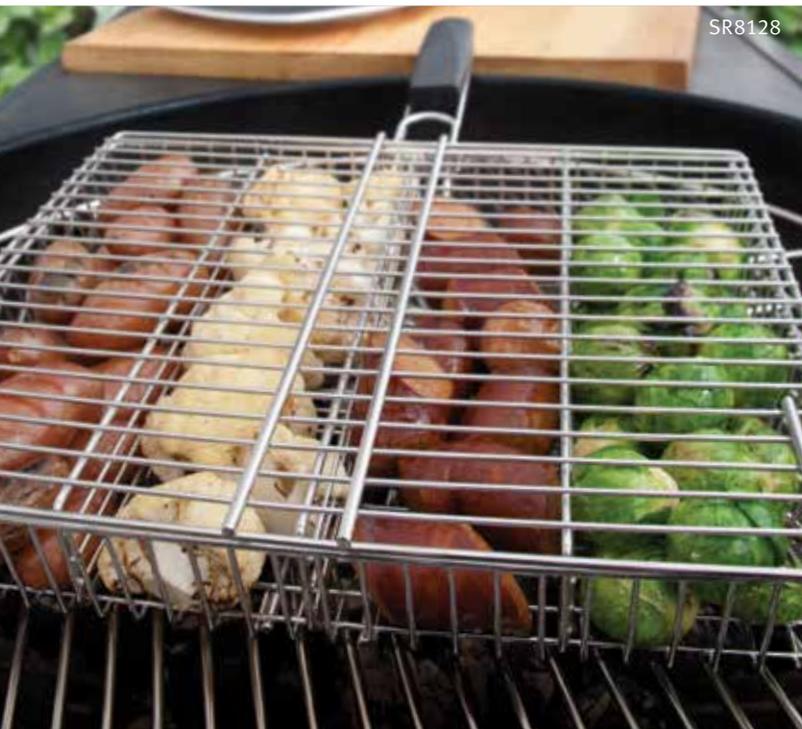
BASKETS



SR8126



SR8127



SR8128



SR8167

ALL PURPOSE GRILLING BASKET

An extremely versatile stainless steel grilling basket, perfect for bread slices, chicken pieces, ground meats, sandwiches, vegetables, fruits, and of course, seafood.

SR8126 All Purpose Basket case/4



4-COMPARTMENT GRILLING BASKET

The all-new stainless steel 4-Compartment Basket, with its convenient locking lid and sturdy integral handle, enables you to grill a whole meal or four separate items at once and turn foods with ease.

SR8128 Compartment Basket case/4



TROUT GRILLING BASKET

Inspired by grill baskets in Europe, this stainless steel fish basket holds four small whole fish. Perfect for backyard barbecues and campfire cooking.

SR8127 4-Fish Basket | case/4



QUESADILLA BASKET

We're bringing quesadillas to the grill with our easy to use quesadilla basket. Flipping quesadillas has never been easier with this stainless steel basket. Grill your quesadillas to add a smoky twist to this classic Mexican favorite. 12 in.

SR8167 Quesadilla Basket case/6





SR8166



SR8154



SR8118



SR8119

CORN BASKET

Our patented stainless steel corn basket with soft grip handle features height adjustments to fit any corn thickness and open sides to fit corn of any length. Great on a conventional grill and for grilling over a campfire. One rack holds four ears of corn. 6.75 in. x 19.5 in. PATENT# D506,362 & D521,821

SR8166
Corn Basket
case/6



EXPANDABLE GRILLING BASKET

A stainless steel basket with a unique flexible mesh that accommodates everything from fish fillets to whole zucchini to chicken halves. Food is locked into the basket so it can be turned all at once without losing a bite.

SR8118 Expandable Basket
case/6



MESH BASKET

Made from stainless steel mesh, our grill basket is deep enough to accommodate plenty of food. The mesh spacing also allows for maximum smoke penetration so that flavor may reach the food. A long, insulated soft grip handle protects your hand from the fire while grilling wings, seafood, vegetables, and more.

SR8154
Mesh Basket
case/4



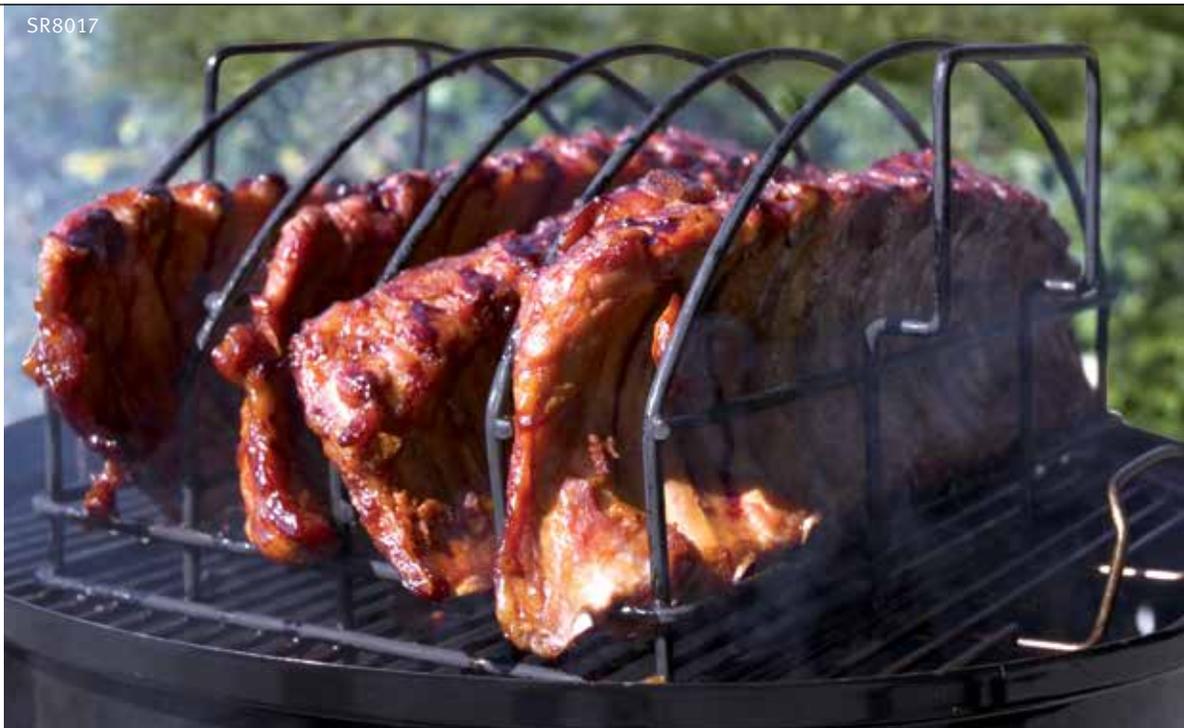
SAUSAGE GRILLING BASKET

A stainless steel sausage basket that grills and turns 10 full size sausages all at once. Sausages stay in place and won't roll around on the grill. Adjustable height.

SR8119 Sausage Basket | case/6



SR8017



The grilling experience goes way beyond barbecue basics.

Best of Barbecue™ provides tools and racks for grilling and smoking just about anything.



SR8071



SR8018

ULTIMATE RIB RACK

Oversized metal arcs fit everything from small baby backs to jumbo beef ribs, providing support for the full length of each rack. Grilling the ribs vertically saves space, so you can cook four full racks on even a small kettle grill, and it also helps drain off the fat. Non-stick and sturdy enough to keep even the largest racks from tipping over. 14 in x 7 in x 11 in. PATENT #D542,092.

SR8017 Rib Rack | case/4



SEAFOOD GRILL RACK

Our stainless steel seafood rack is designed to hold seafood flat during grilling to keep the succulent juices where they belong—in the seafood, not on the coals. The rack can also be used to grill unforgettable hors d'oeuvres, like stuffed mushrooms or artichoke hearts.

SR8071 Seafood Rack | case/6



POTATO GRILL RACK

Press washed potatoes onto the upright prongs, brush with olive oil or butter and season generously with salt and pepper and place rack on the grill. Metal conducts heat to the inside of spuds for faster cooking. Stainless steel.

SR8018 Potato Rack | case/6



SR8016



BEER CAN CHICKEN ROASTER WITH DRIP PAN

Steven Raichlen wrote the book on beer can chicken—literally. This ingenious device makes the process easier and virtually fail-proof. Square construction gives you greater stability. Bird won't tip and beer won't spill. All stainless steel, so it won't react with food or rust. Metal holder adapts to both beer cans and our unique stainless steel canister, which you can fill with wine, fruit juice, or other flavorful liquid. Metal drip pan collects meat juices for sauces and prevents dripping fat from erupting into flare-ups.

SR8016 Beer Can Chicken Roaster | case/4





SR8814



SR8033



SR8033

CHILI PEPPER GRILL RACK AND CORER SET

Grilled jalapeño peppers are so tasty, nobody can eat just one. The Steven Raichlen pepper rack holds 18 peppers standing straight up so cheese and other stuffings stay inside the pepper while grilling. The serrated edge of the pepper corer cuts off the top of the pepper and scoops out the pulp with just a twist. Recipe card included. Stainless steel rack and corer, with soft grip handle. PATENT #D610,884.

SR8814 Chili Pepper Rack Set | case/6



GRILL RINGS

Now you can barbecue apples, pears, and onions with surprising ease and efficiency. Simply stuff the fruit or vegetable with your favorite seasoning, place on the spike and grill by indirect heat method. All stainless steel. PATENT #D532,660.

SR8033 Small Grill Ring Set of 3, 2.5 in. diameter | case/6





SR8184

NACHO PLATE

Crisp your chips, melt cheese, and warm up toppings for delicious nachos right on the grill! This porcelain-coated steel plate is perfect for building and cooking your favorite dish as well as serving it. The smooth porcelain coating is stick-resistant for easy cleanup, and the perforations in the middle of the plate allow smoke and heat to reach your food more effectively. This plate can also sizzle any protein you don't want to come into direct contact with the grill, making it a versatile tool for your grilling arsenal. 15.75 in W x 13.39 in D x 0.91 in H

SR8184 Nacho Plate | case/4



SR8815



SR8132

PAELLA PAN

Originating in Spain, paella is now internationally known. A good paella starts with short grain rice and saffron, cooked in a wide shallow pan. After that, nearly as many variety of ingredients may be used as there are inspirations to be had. Paella is traditionally cooked in the open air over a hot crackling wood fire so that the dish can be infused with the smoke flavor. As the rice absorbs the cooking liquid, the rice in the bottom of the pan toasts to a crispy golden brown. This is called the *socarrat* and is one of the delights of paella. Our pan is stainless steel so it takes kindly to high heat and vigorous spoon and spatula technique for the best *socarrat*. Stainless steel.

SR8815 Paella Pan | case/4

**PREMIUM GRILLING GRID**

Our slotted grilling grid is perfect for grilling asparagus, mushrooms, scallops, sole, and even nuts and berries; to put it another way, any food that might stick to or fall through the bars of a conventional grill grate. 17 in. x 11.5 in. grid size. Stainless steel.

SR8132 Grilling Grid | case/4



The power of cast iron and the versatility to smoke or sear foods make our Smoking Grate / Plancha a valuable part of your grilling arsenal.



SR8182



SR8182

SMOKING GRATE / PLANCHA

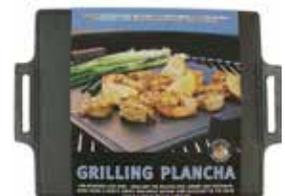
The solid cast iron base can be used alone as a plancha to sear meats, or as one part of a grilling and smoking platform. To use as a smoker, add wood chips to the base and place the grate on top so that your food cooks directly over the chips, taking on a delicious smoky flavor. This set also includes a stainless steel humidifier, so you can keep your meats moist with steam from your choice of water, marinade, beer, or wine. The strong, pre-seasoned cast iron of the plancha base and grate retain high heat so your food is cooked perfectly, whether seared, grilled, or smoked! 12.5 in. x 8.1 in. x 3 in.

SR8182 Smoking Grate / Plancha | case/3

PLANCHA

Our plancha gives foods a crusty, smoky sear while keeping them succulent on the inside. Excellent for delicate fish, shrimp, vegetables—in short, anything that tends to break apart or dry out on the grill. 14 in. x 11.8 in.

SR8121 Plancha | case/3





SR8121



SR8117



SR8024



SR8034

TUSCAN GRILL

This dual purpose Tuscan Grill has 196 square inches of cooking surface. Easy to set up for grilling in a firepit or fireplace, or remove the legs (stores flat), and lay it on a conventional chrome-plated or enamel grate. Either way, the heavy, heat-conducting cast iron gives you killer grill marks. 14 in. x 14 in.

SR8024 Tuscan Grill | case/4



GRILL PRESSES

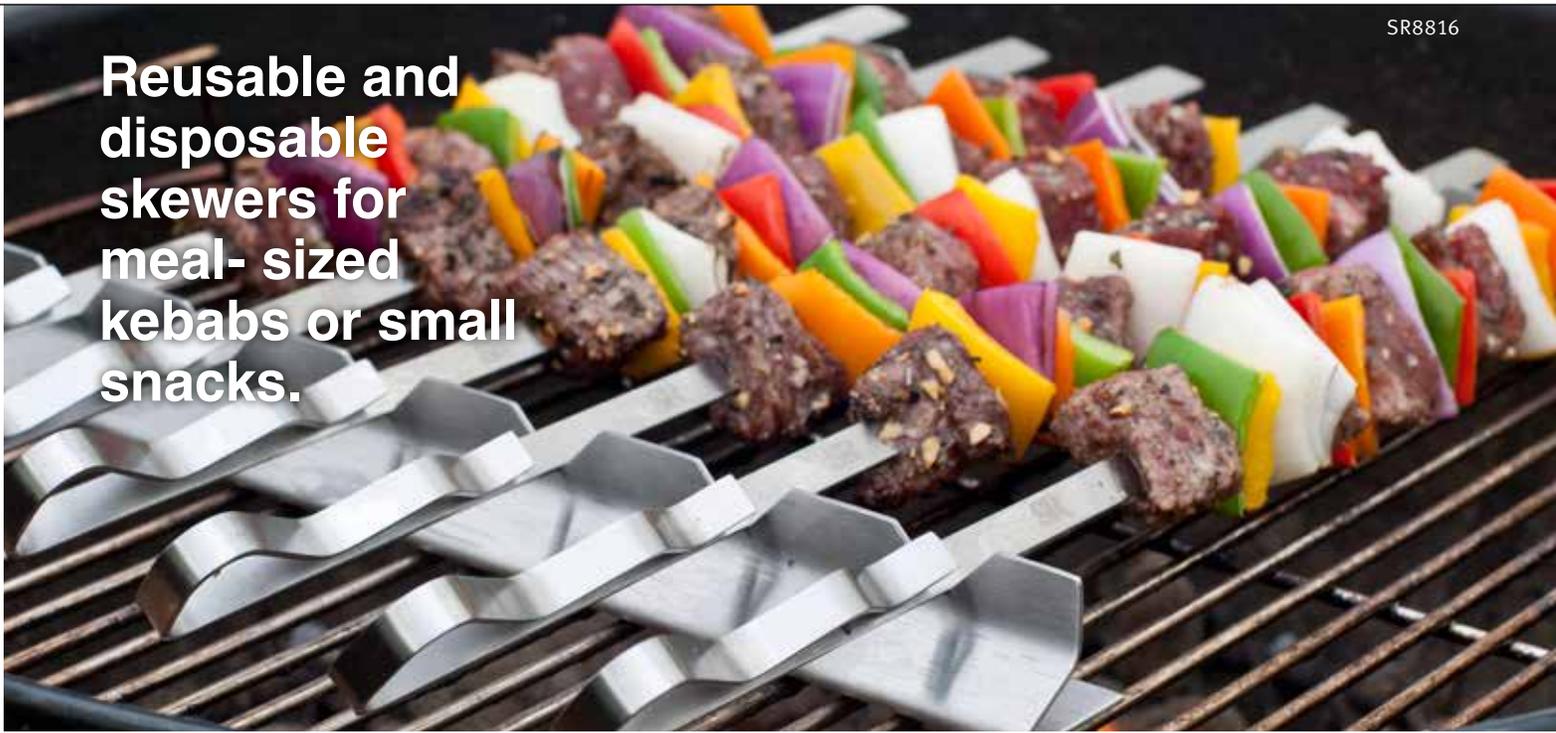
Use cast iron presses to provide the leverage needed for pressing food onto the hot grill for the most impressive seared grill marks. Cast iron handles.

Pollo al mattone, also known as chicken under a brick, is a classic of Italian grilling. Our cast iron grill press allows you to prepare it with authenticity and style. Made of cast iron, our press provides the weight you need for succulent and crusty chicken and game hens every time.

SR8034 Cast Iron Rectangular Grill Press, 4.75 in. x 9 in. | case/6

SR8117 Cast Iron Square Grill Press, 9 in. x 9 in. | case/4





Reusable and disposable skewers for meal-sized kebabs or small snacks.

KEBAB RACK SET

Our Best of Barbecue™ Kebab Rack raises the skewer—and kebab—above the grate, enabling you to enjoy the experience of grateless grilling on a conventional grill. The notches in the rack hold the skewers steady without slipping or spinning. Includes 2-piece rack and six 22.25 in. x 0.4 in. wide skewers. All stainless steel.

SR8816 Kebab Rack Set | case/4



SIGNATURE STAINLESS STEEL FLAT SKEWERS

These flat, extra-wide skewers look cool and work even better. Ground lamb, chunks of beef, pork, fish, even juicy vegetables like tomatoes and mushrooms won't slip or spin, as they do with conventional skewers. Stainless steel. Two widths. All 22.25 in. long.

SR8025 Set of 6 Flat Skewers, 0.39 in. | case/6

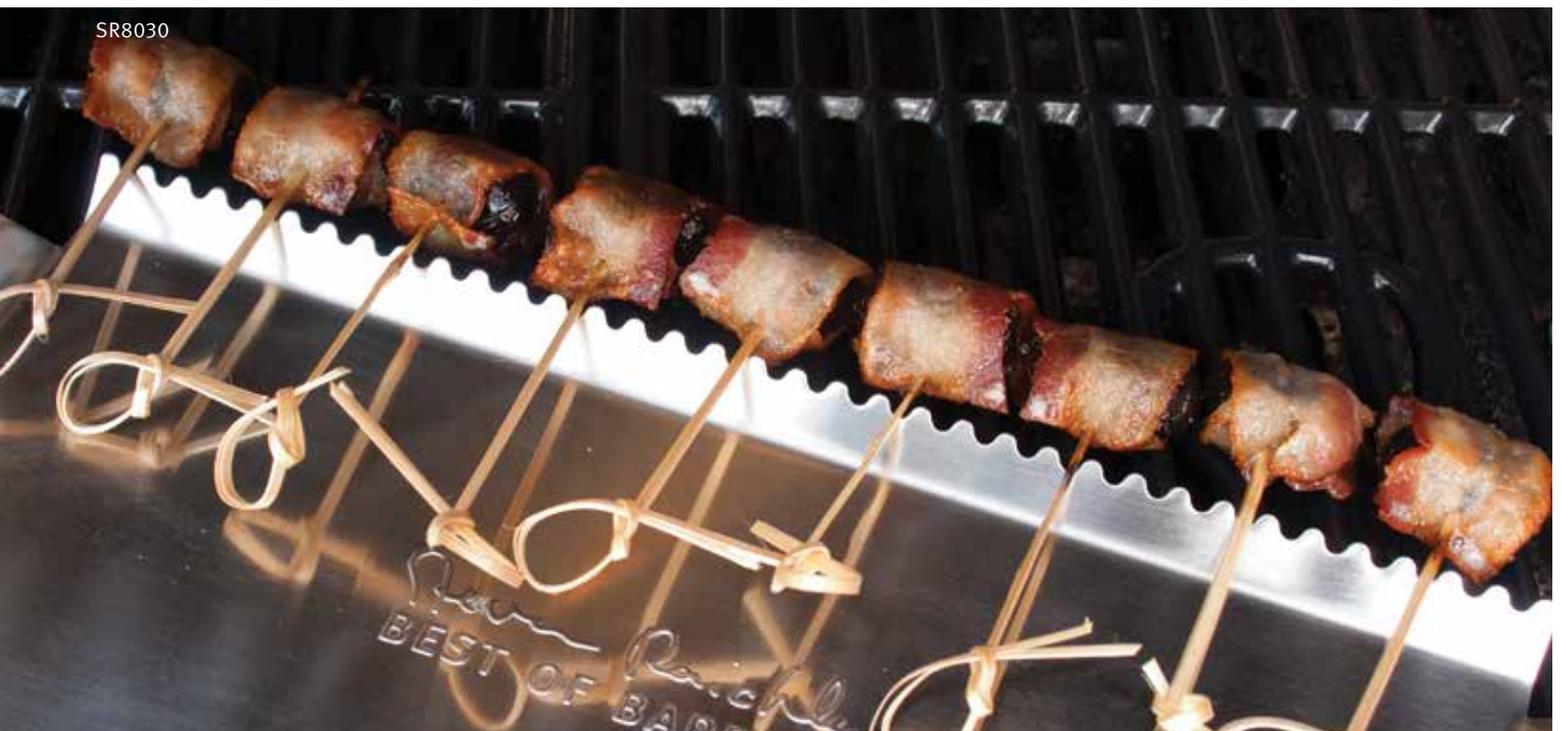
SR8026 Set of 4 Flat Skewers, 0.66 in. | case/6



SR8080



SR8030



WIDE FLAT BAMBOO SKEWERS

Made from natural bamboo, washable for reuse or disposable. The 12 inch length makes a generous entrée-size kebab. Sharp point for easy piercing. Thanks to the flat, 0.375 inch wide shape, food won't slip or spin when you turn the skewer.

SR8080 Set of 25 | case/12

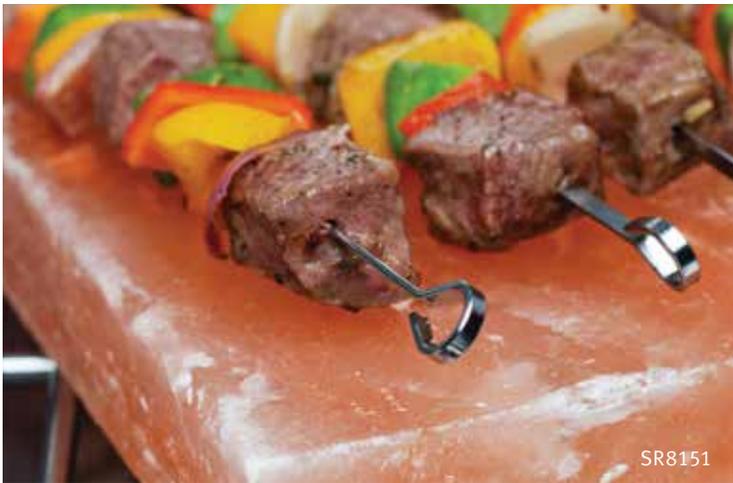


KNOTTED BAMBOO SKEWERS

In Asian barbecue, small is beautiful. Use these 4 inch slender bamboo skewers for making yakitori, satay, and other miniature Asian kebabs. The knotted end makes a convenient and cool-looking handle.

SR8030 Set of 20 | case/12





SR8151



SR8151

HIMALAYAN SALT SLAB

A Himalayan salt slab imparts subtle flavor onto food, resulting in a milder flavor than when using ground salt. Himalayan salt is rich in trace minerals, which adds to the depth of flavor your foods will achieve when cooked, chilled, or simply presented on the slab. Himalayan salt slabs have naturally low moisture contents, which allow the slab to be heated or chilled to extreme temperatures. Approximately 12 in. x 8 in. x 1.5 in.

SR8151 Himalayan Salt Slab | case/2

SALT SLAB HOLDER

Durable porcelain coated holder provides easier, safer transport of the salt slab from cooking surface to table. Handling the salt slab with holder eliminates excess pressure to any one area of the slab while protecting fragile edges, extending the salt slab's useful life. As the salt slab begins to wear down, get more use of the salt as a cooking surface by using the holder as a frame to hold together the pieces of salt.

SR8152 Salt Slab Holder | case/6



SR8138



Cook, grill, or serve food on top to impart a more mild flavor than when using ground salt, or use to press cooking foods! Naturally low moisture content allows brick to be heated or chilled to extreme temperatures.

SR8139



HIMALAYAN SALT BRICK

When used as a cooking surface, the Himalayan salt brick imparts subtle flavor onto food, resulting in a milder flavor than when using ground salt. This salt brick can also be used to press cooking foods, increasing surface contact with the heat source, while also speeding up the cooking process and flavoring your food from the top down! Approximately 8 in x 4 in x 1.5 in.

SR8138 Himalayan Salt Brick | case/4



SALT BRICK PRESS

Get a handle on your Himalayan Salt Brick and make it easy to maneuver! This Salt Brick Press wraps around a brick of solid Himalayan salt (sold separately), giving you a firm hold as you use it to press proteins on the grill. Stainless steel construction and ribbed handle helps prevent slipping that could crack or chip your salt brick. Fits all salt bricks 8 in x 4 in x 1.5 in.

SR8139 Salt Brick Press | case/6





SR8110



SR8111

Forged stainless steel signature grill tools with ergonomic pakkawood handles.



BUILT-IN BOTTLE OPENER



SR8112

SPATULA

The sharp leading edge of our spatula slides easily under food. Holes on spatula face release moisture to prevent sogginess. Spatula head is 5 inches wide. Overall length is 19.25 inches.

SR8110 | case/6



FISH SPATULA

Extra wide spatula head is 8.625 inches wide. Overall length is 19 inches long.

SR8111 | case/6



SILICONE BASTING BRUSH

Silicone bristles easily release basting mixtures, flavored butters, sticky glazes, and barbecue sauces. Stainless steel handle. 18.5 inches long.

SR8112 | case/6





SR8113

LOCKING TONGS

The most fundamental of grilling tools. Sturdy rolled arms won't buckle. Locking mechanism for a sure grip. 19.5 inches long.

SR8113 | case/6



SR8035

POULTRY AND MEAT SHEARS

A sturdy pair of shears is an indispensable tool for the savvy griller. Use these heavy-duty, drop-forged meat shears anytime a powerful cutting tool is required and a knife just won't cut it.

SR8035 Meat Shears case/6



LED BULBS ATTACHMENT



SR8003

LUMATONG®

Best of Barbecue™ 20 inch Ultimate Tongs—with two LED bulbs attached to the handle. Two bright beams light up the food on the grill exactly where you point the tongs. The plastic light case is detachable for easy cleaning. PATENT #7,008,077.

SR8003 Lumatong® | case/6



GLOVES

SILICONE FOOD GLOVES

These silicone gloves are perfect for handling both hot tools and hot food on the grill. Move grids, baskets, and woks with assurance; adjust cooking foods or prep still-hot foods for serving. These gloves can be worn on either hand and are heat-safe up to 475° F. The silicone material and raised ridged texture make your grip secure without sacrificing dexterity.

SR8183
1 Pair Silicone Gloves case/6



SR8183

Protect your hands while handling food fresh off the grill. Food-safe grilling gloves let you interact more directly with your food than any tool can, while also making cleanup easy.



SR8037

INSULATED FOOD GLOVES

Use insulated food gloves for shredding piping hot pork shoulders, taking beer can chickens off the can, and removing hot foods from the grill. Our gloves are light and flexible for dexterity and well insulated to shield hands from the heat. Heat-safe to 248° F (120° C). For food handling only.

SR8037
1 Pair Gloves case/6





SR8038



SR8157

EXTRA LONG SUEDE GLOVES

Pull on these 18 inch leather grill gloves whenever handling a chimney starter full of hot coals, lifting a sizzling grill grate, or even reaching across a hot grill. Soft and pliable for an easy grasp, but long and thick enough to protect your whole arm and hand from the heat.



SR8038
1 Pair Gloves
case/6

PIT MITT®

Woven from Aramid fibers, the same material used by the aerospace industry, this Pit Mitt withstands up to 475° F degrees (246° C). Wear it when lighting chimney starters, handling hot grilling planks, grill presses, and salt slabs. Soft cotton interior and silicone grips on the palm.



SR8157
1 Glove | case/6



SR8168

Heavy-duty stainless steel meat claws are designed for handling larger pieces of meat such as roasts, turkey, chicken, and ham.

Use the claws to shred a smoked pork butt into pulled pork in a matter of minutes.

MEAT CLAWS

The iconic Carolina-style pulled pork just got easier! Our meat claws feature slender stainless steel prongs for pulling with insulated rubber handles for a cool, firm grip. Use the claws to shred a smoked pork butt into pulled pork in a matter of minutes. PATENT# D663,171

SR8168
1 Pair Meat Claws case/6





SR8130



SR8039



SR8171

FLIP-TIP™ THERMOMETER

The Flip-Tip™ digital thermometer features an adjustable silicone depth gauge, allowing consistent placement of the thermometer probe for more accurate readings throughout the cooking process. The folding probe locks into multiple angles for easier monitoring and closes flat for convenient storage.

SR8130 Flip-Tip | case/6



INSTANT-READ THERMOMETER

When it comes to knowing when meats are perfectly cooked, professional pit masters leave nothing to chance. Instead, they reach for their trusty instant-read meat thermometer. Our Best of Barbecue™ grill thermometer comes with an oversize dial, so you can read the temperature easily.

SR8039 Thermometer | case/12



STEAK BUTTON® THERMOMETERS

There's only one way to cook meat to perfection, and that's by taking its temperature. Button thermometers are a fool-proof way to cook beef, pork, and poultry to a safe temperature. Steak Button® registers when rare, medium, and well done. Simply insert the metal probe through the side of the steak. It's like having a master griller looking over your shoulder to tell you when it's done.

SR8171 Set of 4 Steak Buttons | case/6



SR8074



SR8818



SR8131



GRILL SCRAPIN' TOOL

So many ways to use this grill scraper tool! The unique design allows scraping of both top and bottom of the grill grate at once. Multiple grooves and notches of various sizes accommodate many grill grid widths. Stainless steel. 19.8 in long.

SR8818 Grill Scraper case/6



ADJUSTABLE 3-HEAD LED GRILL LIGHT

Bright, energy saving LED lights shine down onto the grill surface from three directions. Adjustable head puts the light right where it's needed, providing complete grill coverage. Quickly clamps to the grill lid handle. Uses (4) C batteries (not included). PATENT #D579,718 and D595,086.

SR8074 LED Grill Light | case/4



GRILL GRATE OILER BRUSH

This all-in-one grill grate oiler keeps a steady supply of oil at the ready while applying a wider swathe of lubrication than other brushes. Oiler features high temperature resistant plastic and silicone, as well as a heat shield to protect your hands during use. Oiler comes with a tray to catch any excess oil drops from the brush and provides a surface for priming the device. PATENT# D674,671.

SR8131 Grill Oiler Brush | case/4





SR8069

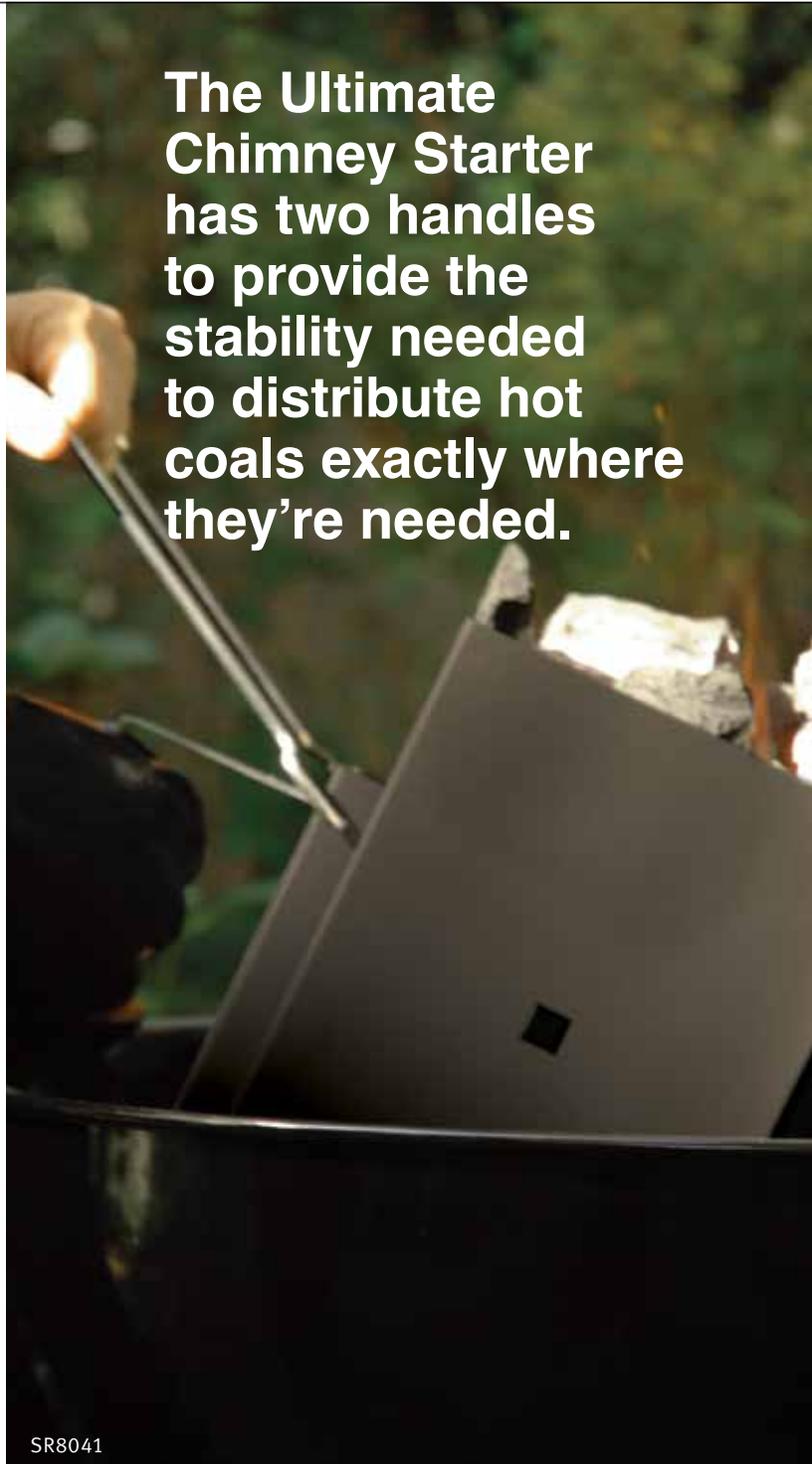


GRID LIFTER

If you've ever struggled to lift the grid off a hot grill for refueling or smoking, this eminently cool tool is for you. The powerful spring mechanism lets you grab and lift a hot grid with one hand, leaving the other free to add fresh charcoal or wood chips. Sturdy construction and powerful spring mechanism for lifting heavy stainless steel grill grates and cast iron grids, like our Tuscan Grill. 10.5 in. wooden handle keeps your hand away from the heat. PATENT #604,122.

SR8069 Grid Lifter | case/6

The Ultimate Chimney Starter has two handles to provide the stability needed to distribute hot coals exactly where they're needed.



SR8041

CHARCOAL & ASH CAN AND SCOOP

The large-sized galvanized charcoal and ash can with fitted lid is great for storing charcoal or ashes. Holds up to 15 pounds of charcoal briquettes. (The tight fitted lid keeps them dry.) Keeps hot ashes safe until they cool off. Use with the cast aluminum scoop to keep your hands clean.

SR8012 Ash & Coal Can | case/4
 SR8013 Ash & Coal Scoop | case/6



ULTIMATE SQUARE CHIMNEY STARTER

The Ultimate Square Chimney Starter with a wood handle is the largest chimney starter on the market. The square corners give you extra control when distributing the hot embers.

SR8041 Chimney Starter | case/4





SR8011



Improved with spiral bristles

SR8010

CHARCOAL & ASH HOE

The angled metal blade makes it easy to push or pull embers where you want them, while the long handle keeps you away from the heat. Makes arranging coals for indirect grilling a snap. The Charcoal and Ash Hoe has a removable heavy-duty 5 inch wide stainless steel blade. With an overall length of 35.25 inches, whether you are moving charcoal briquettes or wood chunks, this tool will get the job done easily.

SR8011 Charcoal & Ash Hoe | case/4



SR8011

SR8010

ULTIMATE GRILL BRUSH

Removable 8 inch wide head has brass and stainless steel bristles that will not rust. At an overall length of nearly 30 inches, the Ultimate Grill Brush gives you great leverage and keeps you safely away from the fire.

SR8010 Ultimate Grill Brush | case/4

SR8036



SR8072



SR8129



SIGNATURE MARINADE TURBOCHARGER

The razor-sharp, stainless steel needles allow marinades to penetrate deep into the meat. Shortens marinating times and boosts flavor.

SR8036 Marinade Turbocharger case/6

SPICE PASTE INJECTOR

A wide mouth plastic injector and meat spike gets spice marinades deep into meat without clogging.

SR8129 Paste Injector case/12

MARINADE INJECTOR

Use this oversize needle to inject basting mixtures, marinades, or melted butter deep into roasts and turkeys. Keeps even the driest meats moist during cooking and smoking. 2.5 inch stainless steel injector needle unscrews for easy washing. Two-hole needle design resists clogging.

SR8072 Marinade Injector case/12



SR8009



Get flavor on or in your foods! Baste your food as it cooks on the grill, or infuse meats with marinades before they even hit the grates. Either way, you'll boost the taste and tenderness of your meal.

SR8819



SAUCE MOP AND BUCKET

A sauce mop and bucket are great for applying favorite basting mixtures, flavored butters, glazes, and barbecue sauces. The all-cotton brush head detaches for easy soaking and cleaning. Replacement heads for mop are sold in a set of two. Sauce Mop measures 18 in.

- SR8008 Sauce Mop | case/6
- SR8009 Sauce Mop and Bucket Set | case/4
- SR8020 Set of 2 Sauce Mop Replacement Heads | case/12



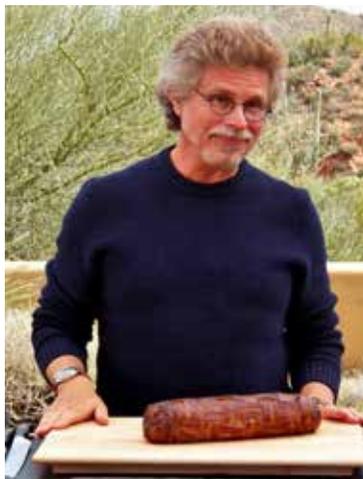
MARINADE SPRAY BOTTLE

Spray wine, soy sauce, fruit juice, or other flavorings on foods as they grill to keep foods moist. Stainless steel outer sleeve over a washable plastic liner. Reservoir window shows when it's time for a refill. Capacity 12 ounces.

- SR8819 Spray Bottle case/6



Time to put your tools to the test!
With Steven Raichlen's books, you'll learn his tried-and-true techniques, tips and tricks, and tasty recipes.



FOR CROSS-MERCHANDISING, STEVEN'S BOOKS ARE AVAILABLE THROUGH WORKMAN PUBLISHING

PROJECT SMOKE **NEW for 2016!**

This book is the companion to Steven's PBS show of the same name, and a mouth-watering read in its own right. Packed with 100 recipes and step-by-step instructions on different methods of smoking, Project Smoke will help you master this delicious art. MSRP \$22.95 (Paperback)

PLANET BARBECUE

Steven Raichlen visited 60 countries—yes, 60 countries—and collected 309 of the tastiest, most tantalizing, easy-to-make, and guaranteed-to-wow recipes from every corner of the globe. Welcome to Planet Barbecue, the book that will take America's passionate, obsessive, smoke-crazed live-fire cooks to the next level. Planet Barbecue, with full-color photographs throughout, is an unprecedented marriage of food and culture. Now available in softcover. MSRP \$35.00 (Hardcover)

THE BARBECUE! BIBLE

10th anniversary edition has more than 500 of the very best barbecue recipes. Capturing great grill flavors from around the world, this best-seller and winner of the IACP/Julia Child Cookbook Award has sold over one million copies worldwide.

Full-color photographs illustrating food preparation, grilling techniques, ingredients, and irresistible finished dishes. Steven answers the most frequently asked grilling questions, plus quick solutions to common mistakes, and more. MSRP \$35.00

HOW TO GRILL

512 pages filled with more than 1,000 full-color photographs, this multi-award-winning, million-plus copy best-seller offers step-by-step instructions for more than 100 classic dishes, from smoky ribs to fork-tender brisket to the perfect steak, and even pizza and dessert on the grill. Hundreds of new recipes and tips for any time of the year. MSRP \$19.95

BBQ USA

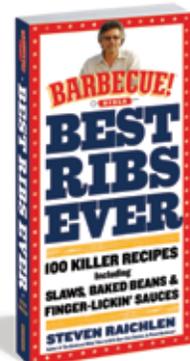
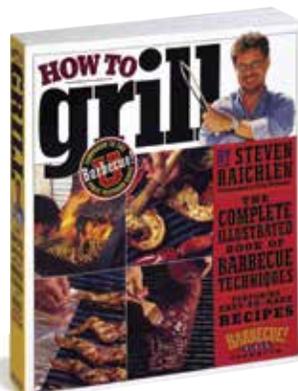
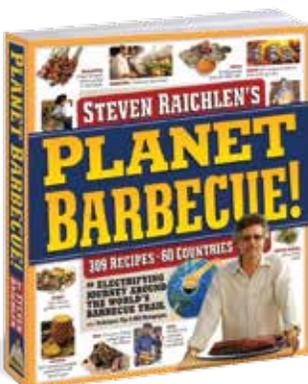
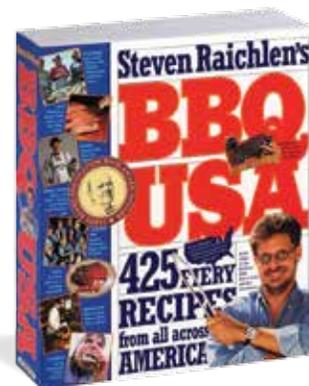
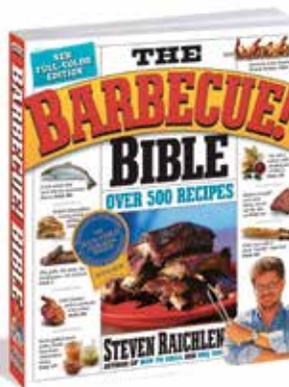
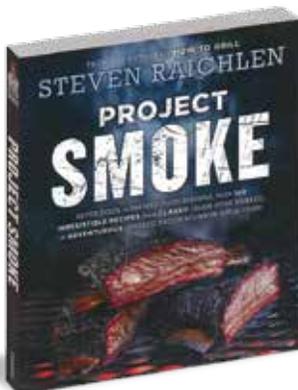
The James Beard Award-winning celebration of American grilling and barbecue in all its regional splendor, from Texas beef to Memphis pork to sweet saucy Kansas City ribs to Seattle salmon and Santa Maria tri-tips. 774 pages. More than 500 photographs; 425 mouth-watering recipes; and 100 reviews of Steven's favorite barbecue joints. MSRP \$19.95

BEER-CAN CHICKEN

Chicken on a beer can? You bet! When Steven Raichlen, America's barbecue guru, says it's the best grilled chicken he's ever tasted, cooks stop and listen. An essential addition to every grill jockey's library, Beer-Can Chicken presents 75 must-try beer-can variations and other offbeat recipes for the grill. MSRP \$12.95

BARBECUE! BIBLE BEST RIBS EVER

The perfect single-subject cookbook for every meat-loving griller, this book, formerly titled Ribs, Ribs, Outrageous Ribs, and updated with a menu chapter's worth of new recipes, delivers a match made in BBQ heaven: 100 lip-smackingest, mouth-wateringest, crowd-pleasingest, fall-off-the-bone recipes for every kind of rib, from the diminutive, succulent baby back to that two-hands-needed dinosaur beef rib. MSRP \$13.95



“Barbecue isn’t a noun. Or a verb. It isn’t a piece of equipment (the so-called barbecue grill). It isn’t a cooking technique—low and slow with plenty of wood smoke. It isn’t a meal cooked and eaten outdoors. ... It’s all of those things ... and it’s the story of humanity itself.”

– Steven Raichlen



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PRINTED IN THE USA